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TECHNICAL DATA SHEET

TDS-ENZ123-EN · REV. 02 · 2026-11-03

Neutral Protease For Beer Brewing

Neutral protease for beer brewing; prevents chill haze, improves head retention and protein stability.

SKU **ENZ123** CATEGORY **BEER BREWING ENZYMES** PRODUCTION ORGANISM **BACILLUS SUBTILIS**

PHYSICAL FORM **POWDER** CERTIFICATION **KOSHER, HALAL, ISO9001, ISO22000**

Not restricted for transport · GMO-free · Produced by submerged fermentation

DECLARED ACTIVITY	OPTIMUM TEMPERATURE	OPTIMUM PH	SHELF LIFE
≥100000 u/g	40°C-50°C	6.5-7.5	12 months
as stated on the product page	working range 30°C-55°C	working range pH 5.5-8.5	sealed, see storage below

SPECIFICATION

IDENTITY	
Production organism	Bacillus subtilis Typical
Physical form	Powder Typical
Colour	Snuff color (can vary from batch to batch) Typical
ACTIVITY	
Enzyme activity	**100,000 min U/g** Spec
WORKING WINDOW	
Temperature range	30°C-55°C Typical
pH range	5.5-8.5 Typical
MICROBIOLOGY	
Escherichia coli	10 CFU/g; 3 MPN/g Typical
Salmonella	Not Detected/25g Typical

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Cool, dry place in a sealed container; avoid insolation, high temperature and damp; 0-25°C at customer's warehouse

PACK SIZE
1 kg / bag

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Prevent chill haze in beer brewing
Improves head retention and protein stability.

Increase soluble protein in brewing
Increases level of soluble protein.

Optimise FAN in high adjunct brewing
FAN optimization in high adjunct brewing.

DOSAGE

0.1-2 kg per ton

enzyme preparation per ton of total raw materials

Basis **Total raw materials**

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

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Online: enzymes.bio/product/neutral-protease-for-beer-brewing

Enzyme preparations are proteins that may cause sensitization; avoid direct skin contact and consult a doctor if irritation or allergic response develops. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER